

Fernando Pérez-Muñoz Engineering License No. 15849 ~~
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378-2062

Food Processing & Engineering, Automation, Product and Process Development and Improvement, Sensory Analysis, Quality, Food Safety, Food Packaging

Doctor of Philosophy in Agricultural Engineering, Dec. 1996. Iowa State University, College of Engineering. Major in Food Process Engineering. Minor in Food Technology. Dissertation title: Effect of processing parameters on spray drying of full-fat soymilk.

Master of Science in Manufacturing Engineering, Aug. 1993. Boston University, College of Engineering. Major in manufacturing process control. Related coursework in manufacturing strategies for production and material handling, planning, and scheduling, concurrent engineering, and manufacturing process design.

Bachelor of Science in Electrical Engineering, May 1989. Honors. University of Puerto Rico - Mayagüez, College of Engineering. Major in control systems and automation. Minor in Mathematics and Psychology. Related coursework in electric and electronic circuits, communication systems, and power systems.

- **Professor**, UPRM, Ag. & Biosystems Engineering. 2019-present.
- **Coordinator**, University of Puerto Rico–Mayagüez (UPRM), Food Science and Technology Program, 2017-present
- **Associate Professor**, UPRM, Ag. & Biosystems Engineering. 2011-2019.
- **Coordinator**, Agro-Industrial Innovation and Technology Center, UPRM. 2009-2010
- **Assistant Professor**, UPRM, Ag. & Biosystems Engineering. 2006-2010.
- **Ad-Honorem Professor**, UPRM, Food Science and Technology Program, Summer 2003 & Fall 2004.
- **Associate Professor**, UPRM, Ag. and Biosystems Engineering Department, 2000-2001
- **Intern Head**, UPRM, Agricultural and Biosystems Engineering Department, 1999-2000
- **Associate Head**, UPRM, Agricultural Engineering Department, 1997-1999
- **Assistant Professor**, UPRM, Agricultural Engineering Department, 1997-2000
- **Instructor**, UPRM, Agricultural Engineering Department, 1993-1996
- **Graduate Research Assistant**, Iowa State University, Department of Agricultural & Biosystems Engineering, 1993-96.
- **Graduate Student**, Boston University, Department of Manufacturing Engineering, 1991-93.
- **Teacher**, San Benito College, Mayagüez, Puerto Rico, 1988.

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INAG 4996 – Agricultural Engineering Projects Agricultural Engineering and Paso Fino Competition

Fall 2007-08 9

Modified Atmosphere Packaging of Sliced Fresh Tomato

Fall 2008-09 1

INEL 4075 - Fundamentals of Electrical Engineering Fall 2000-01 30

INQU 4077 – Unit Operations for the Food Industry Fall 2013-14 11

CITA 5005 – Quality Control for the Food Industry Spring Spring Spring

2014-15 2013-14 2012-13

7 24 18

CITA 5995 – Undergraduate Research

Formulation and production process of local dressing

Fall 2018-19 1

Formulation, Production Process and Shelf Life of Sugar Free Marmalade

Fall 2011-12 1

Formulation, Production Process and Shelf Life of Plantain and Cassava Wrap-type Bread

Fall 2011-12 1

Formulation, Production Process and Shelf Life of Puerto Rican Rum Cake

Fall 2011-12 2

CITA 5997/5998/6997 – Selected Topics in FST

Introduction to the Food Industry Fall

Spring

2019-20 2018-19

6 12 Food Industry and Sports Spring

Fall Spring Spring Spring

2017-18 2017-18 2016-17 2015-16 2014-15

4 3 23 14 12 Food Factory Management Spring Spring Fall

2012-13 2011-12 2011-12

9 12 13

Fernando Pérez-Muñoz **Course Term Academic year No. of students**

TMAG 5026/CITA 6006 – Food Safety Spring Spring Fall Spring Fall

4 2017-18 2015-16 2015-16 2014-15 2014-15

25 13 13 22 17

CITA 6016 - Sensory Properties of Food Spring Spring Fall Fall Fall Fall Fall Fall Fall Summer Fall Spring

2017-18 2016-17 2014-15 2013-14 2012-13 2011-12 2009-10 2007-08 2006-07 2004-05 2003 2000-01 1998-99

6 6 4 4 9 8 7 6 8 11 10 5 4

CITA 6601 - Food Processing I Fall Fall Fall Spring

2000-01 1999-00 1997-98 1996-97

9 13 8 7

CITA 6603 - Food Processing Lab I Fall

Spring

1997-98 1996-97

8 7

CITA 6605 – Quality Management Systems Spring 2013-14 6

CITA 6615 – Food Technology Spring Spring Spring Spring Spring

2015-16 2009-10 2007-08 2006-07 2005-06

16 14 4 8 12

CITA 6655 - Graduate Seminar Spring Spring
2014-15 1996-97

6 6 CITA 6995/6996 - Special Problems

Food Industry Compliance I Spring 2018-19 3 Quality improvement of colored candied popcorn Fall 2008-09 1
Onion postharvest handling Fall 1999-00 1 Thresholds of milk flavor defects Spring 1998-99 1 Epidemic rushes
associated to fruit juices Spring 1998-99 1 Sensory evaluation of plantain-based pasta Fall¹ 1998-99 1

Fernando Pérez-Muñoz **Course Term Academic year No. of students**

Development of a sucrose-free "dulce de leche" Fall¹ 1998-99 1

Master Thesis Student Name (Graduation Month Year)

Comparación físico-química de variedades de plátano (*Musa paradisiaca* L.)

5 Carmen E. Pérez Donado (EGD Dec 2020)

Desarrollo de un cordial de mango (*Mangifera indica* L.)

Karla Rivera Llano (EGD May 2020)

Evaluación del plátano (*Musa paradisiaca* L.) cultivar Maiden para productos comerciales

Caroline Ortiz Bonilla (EGD May 2020)

Caracterización del kéfir de suero resultante de la producción de gránulos de kéfir

Alexandra Medina (EGD May 2020)

Assessment of Food Safety Knowledge, Attitudes and Practices Amongst Small Scale Commercial Fishermen
of Western Puerto Rico

Luis A. Rodríguez Cruz (Dec 2018)

Efecto de la sustitución de harina de trigo por harina de garbanzo pre-tratada en la elaboración de meriendas
tipo crispas

Melina Reyes (Jan 2018)

Efecto de la sustitución de harina de trigo por harina de yuca en panes tipo wrap

Cristina Alicea (Jan 2018)

Efecto de los parámetros de horneado en la incidencia de galleta de soda bajas en grasa quebrada

Ramón González Prieto (Jan 2018)

Efecto de los ingredientes y proceso de elaboración en la calidad de las galletas de soda bajas en grasa

María I. Oliver (May 2017)

Efecto de las condiciones de extracción sobre las propiedades físico-químicas de la pectina obtenida a partir
de mango (*Mangifera indica* L.)

Pamela Cadavid Diago (May 2013)

Efecto de la Alimentación con Palmillo sobre la Calidad de la Carne de Cerdo en Puerto Rico

Sylvia Almodovar (Dec 2013)

Desempeño de láminas comestibles a base de farináceos inoculadas con bacteriófagos

Nydia Muñoz (Dec 2012)

Desarrollo de formulación y proceso de elaboración de un puré de Carambola (*Averrhoa carambola*)

Aimée Montero (May 2011)

Formulación de pan tipo especial con harina de yuca

Luis Enrique Ruiz (May 2011)

Características de mercado fresco de híbridos de guineo resistentes a sigatoka negra

Catalina Obando (Dec 2010)

Características de mercado fresco y procesamiento de híbridos de plátano verde resistentes a sigatoka negra

Deborah Cordero (Dec 2010)

Fernando Pérez-Muñoz Empaque de ñame bajo condiciones de atmósfera modificada

6 María Teresa Sarmiento (Dec 2009)

Evaluación de factores que afectan la formación de compuestos volátiles durante la fermentación de cerveza

Gustavo Charry (Dec 2009)

Caustic peeling of cassava Luz Alba Florián (Summer 2009)

Characterization of whey added silage fermentation

Haymee Parés (2002)

Reutilization of fermentation spent products Josseline Guzmán (2002)

Prevention of post-harvest browning of cassava Brenda Ramos (2001)

Reutilization of poultry processing plant waste Suty Ruiz (2001)

HACCP for a Dairy Farm Eric Negrón (2001)

Development of HACCP procedure for fruit juice processor

Emperatriz Sánchez (1999)

- Expanding UPRM Boundaries: A Distance Learning Adventure in Food Science and Technology. USDA-NIFA- DEG \$149,986. 2018-21.
- Engineering Teams Optimizing Agricultural Technology. USDA-NIFA-RIIA \$138,686. 2017-20.
- Understanding and Demonstrating Indoor Agricultural Technology in PR. USDA-NIFA-AGFEI \$144,597. 2017-20
- Value added products from plantains (*Musa paradisiaca* L.) cultivar Maiden. USDA (HATCH) \$100,000. 2017-20
- Valor añadido de la caña de azúcar (*Saccharum officinarum*): elaboración, calidad y largo de vida del jugo. Puerto Rico Department of Agriculture. (FIDTA) \$60,000. 2017-19
- High test molasses and other value-added products from sugar cane. Puerto Rico Department of Agriculture. (FIDTA) \$58,000. 2017-19
- Development of an Economically Feasible Food Processing Plant Model for Minimally Processed Agricultural Crops. USDA – Rural Development Business Enterprise. \$307,704. 2011-12
- Harina de Yuca para la Industria Panificadora. Agricultural Experiment Station SP-434. \$3,000. 2009-10
- Shelf life extension of yams using modified atmosphere packaging. Agricultural Experiment Station SP-430. \$3,000. 2008-09.
- Black Sigatoka Resistant Banana and Plantain Hybrids: Introduction, Value Adding, and Marketing Perspectives. USDA-TSTAR. \$120,000. 2008-10.
- Caracterización de nuevo proceso para optimizar la calidad del producto final. Cervecería India, Inc. \$24,000. 2008- 09.
- Formulación de Mermelada de Tomate. Hidrovegetales de Puerto Rico, Inc. \$850. 2007
- Development of a harvest implement for tanniers. Department of Agriculture - ASDA. \$8,436. 1998-99
- Prevention of post-harvest browning of cassava root. Ag Experiment Station SP-300. \$5,000. 1997-99.
- Physical dairy cow model for evaluating sprinkler and fan cooling systems. USDA-NRICGP 9703550. \$50,000. 1997-99.
- Puerto Rico's Alimentation and Nutrition Committee. PR's Department of Health (Citizen Member 2018-present)
- Academic Affairs Committee. UPRM-CAS (Departmental Representative 2017-present)
- Assessment and Strategic Planning Committee. UPRM-CAS (FST Program Representative 2017-present)
- Fernando Pérez-Muñoz • Curricular Revision Committee. UPRM CAS (Departmental Representative 2009)
- OMCA Steering Committee. UPRM. (CAS Academic Affairs Representative 2007-2010)
- Campus Bids Committee. UPRM. (Alternate member 2007-09; Member 2009-2014)
- Faculty Strategic Planning Committee. UPRM CAS. (Chair 2007-10)
- University Institute for Community Development (2007-09)
- BEAMS Project Committee. UPRM. (CAS Representative 2007-08)
- Faculty Academic Assessment Committee. UPRM CAS. (Chair 2006-2014, Member 2017)

- ABE Assessment and Strategic Planning. UPRM ABE. (Chair 2006-2011, Member 2017)
- ABE Research. UPRM ABE. (Member 2006-07)
- ABE Safety. UPRM ABE. (Member 2006-present)
- ABE Academic Affairs. UPRM ABE. (Member 2006-present)
- ABE Permanent Improvements. UPRM ABE. (Member 2006-present)

- Food Industry Forum (Founding Member, 2011-2012, 2016, 2018)
- AEMA Certificate of Appreciation, 2010
- Food Science and Technology Student Association (AECITA - Advisor 2007-11)
- Hewlett-Packard (WW contract Manufacturing Quality System Training completion certificate, 2001; Outstanding Performance awards 2001, 2003, & 2004)
- Gamma Sigma Delta, Agricultural Sciences Honor Society, 1998 (Chapter President 1999-2000, Chapter Secretary- Treasurer 1998-1999)
- ASAE Newcomer Engineer of the Year Award - IA Section, 1995-96
- Graduate student representative at Computer and Educational Aids Committee, Iowa State University, 1996
- Alpha Epsilon, Agricultural Engineering Honor Society, 1995 (Chapter Secretary 1995)
- Award for Outstanding Academic Excellence, Iowa State University, 1994-95 & 1995-96
- Agricultural Engineering Graduate Organization, Iowa State University, 1993-96 (Secretary 1995)
- Puerto Rico's Economic Development Administration scholarship for graduate studies, 1991 & 1992
- Tau Beta Pi, Engineering Honor Society, 1988
- NACME undergraduate Engineering scholarship, 1986.

Attained Certifications. Certified Food Safety Manager (National Registry of Food Safety Professionals), ASQ Certified Quality Engineer (CQE), BRC (Certificate of Attainment), SQF 2000 (Certificate of Attainment), IFT member, ASQ member, HACCP (Certificate of Completion), Food Safety Preventive Controls Lead Trainer (Human foods), Abbott Quality College CAPA Investigator.

Programming languages. Proficiency in BASIC. Knowledge of FORTRAN, assembly language and ladder language. Familiar with AML, ACSL, and APL2 programming.

Commercial software. Proficiency in the use of word processors (Word, WordPerfect, Word Pro, AmiPro, Professional Writer), spreadsheets (Excel, Quattro Pro, Lotus) and presentation design software packages (PowerPoint, Harvard Graphics, Corel Presentations). Knowledge of web page design (Trellix, GoLive, WordPress) and other software packages (CorelFlow, Microsoft Publisher, Freelance, Outlook). Worked on DOS, Windows, and UNIX environments. Used design and analysis software (Mathematica, MathLab, Ctrl-C, Microcap, Pspice, SAS, InfoStat).

Technical capabilities. Worked with food processing equipment, printed circuit board assembly, inkjet technology, intraocular lenses, surgical sutures and programmable controllers. Familiar with the use and functionality of pneumatic and hydraulic systems, industrial manipulators, and NC equipment. Plenty of experience in project

development, management and implementation.

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Fernando Pérez-Muñoz *Communication*. Read, write and speak English and Spanish fluently. Experienced at conducting effective meetings and preparing and delivering professional presentations, seminars and courses. Experienced investigating and documenting non-conformance and CAPA reports.

Supervision and Leadership. Lead multisite/multicultural engineering teams focused on process and quality improvement. Directed to completion many unrelated graduate students research projects at the same time and participated in countless other graduate student research committees. Managed and supervise work groups with up to 60 direct and over 150 indirect reports.

Food Commodities. Experience with the manufacturing processes of juice and beverages, beer and schnapps, starchy crops products, fruit purees and jams, soda crackers and bread products, and meat products. Other food production related experience includes dairy farms, plant processing wastes, post-harvest practices, edible films, meat quality, and product development.

- Training: Texture Analyzer Programming and Operation Course. Sept. 17-19, 2019. Texture Technologies at the University of Georgia at Athens.
- Online Course: ServSafe Food Handler Certification. Jan 23, 2019.
- Seminar: Government Resource Administration (Law 190-2006). Gov. Ethics Office. San Juan, PR Dec 6, 2018
- Seminar: Organic Law of the Puerto Rico's Governmental Ethics Office (Law 1-2012). San Juan. PR. Oct 12, 2018
- Online Course: Design and Creation of Educational Materials for Online Courses. Mayagüez, PR Jan-Mar 2018
- Online Course: Creating Online Courses. Mayagüez, PR Aug-Dec 2017
- Short Course: Food Safety Manager Certification. Mayagüez, PR. March 13-14, 2017
- Short Course: Food Safety Preventive Controls Lead Trainer. FSPCA. Omaha, NE. Aug 9-11, 2016
- Seminar: Ética y Tecnología. University of Puerto Rico - Mayagüez. Oct 16, 2011
- Short Course: SQF 2000 Training. EcoSure, EcoLab. New York, NY. Oct 20 & 21, 2010
- Short Course: BRC Training. EcoSure, EcoLab. New York, NY. Oct 18 & 19, 2010
- Short Course: Preparatory course for the Certified Quality Engineer (CQE) certification. ASQ Puerto Rico. Aguadilla, PR. Oct 2, 9, 16, 23, 30 & Nov 6, 2010.
- Seminar: Propiedad Intelectual en la Industria de Alimentos. MIDA. Guaynabo, PR. May 13, 2010.
- Seminar: Manejo Seguro de Alimentos. Food Safety Institute of the Americas. UPR-Mayagüez. Mar 13, 2010.
- Seminar: Food Defense. Food Safety Institute of the Americas. UPR-Mayagüez. Feb 24, 2010.
- Short Course: Creación y Mantenimiento de Páginas en Internet 1. (30 hours) Continuous Education Division, University of Puerto Rico at Mayagüez. Sept 20 – Dec 13, 2008.

- Workshop: Assessment of Student Learning Outcomes. Middle States Commission on Higher Education. San Juan, PR. August 11-12, 2008.
- Seminar: Opciones para Desarrollar Productos o Servicios en el RUM. UPR-Mayagüez. February 1, 2008.
- Seminar: Creación y Desarrollo de Cursos en Línea Mediante WebCT II, UPR-Mayagüez. February 21, 2008.
- Seminar: Using WINK. UPR-Mayaguez. November 8, 2007
- Seminar: Building a Durable Future: Community, the Campus, and Deep Economy. UPR-Mayaguez. October 24, 2007
- Workshop: EAC Endeavor: Collaborative Development of Ethics Across the Curriculum Modules. UPR-Mayaguez. September 14, 2007
- Seminar: The Internet as an Alternative to Traditional Printed Publication. UPR-Mayaguez. Aug 30, 2007
- Conference: IFT International Conference. Chicago, IL. July 29-31, 2007
- Conference: NASPA International Assessment and Retention Conference. St. Louis, MO. June 7-10, 2007
- Short Course: Good Agricultural Practices. IIAA-RUM. March 26-27, 2007.
- Seminar: Management of Biological Wastes. UPR-Mayagüez February 27, 2007.
- Seminar: Introduction to WebCT. UPR- Mayagüez. Jan 25, 2007
- TeleConference: Probiotics. UPR IIA – Mayagüez. Dec 12, 2006

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- Fernando Pérez-Muñoz • Seminar: Idea Development from the Entrepreneurship Perspective. UPR-Mayagüez. October 16, 2006
- Seminar: RSS Applications for Research. UPR-Mayagüez. August 31, 2006
 - Seminar: Classroom Assessment techniques. UPR- Mayagüez. April 18, 2006
 - Seminar: Results-based Learning Objectives. UPRM – Mayagüez. March 28, 2006
 - Seminar: Rubric Construction. UPR-Mayagüez. March 16, 2006
 - Seminar: Assessment 10. UPR – Mayagüez. March 14, 2006
 - Seminar: Use of Electronic Questionnaires. UPR - Mayagüez. March 7, 2006
 - Workshop: 2006 NSF Minority Faculty Development Workshop. Arlington, VA. July 30-Aug 2, 2006
 - Short Course: Lateral Thinking. Hewlett-Packard Puerto Rico. March 8-9, 2005
 - Short Course: Principles of Home Appraisal. Extension Division. University of Puerto Rico- Mayagüez, 2003
 - Seminar: Principles of Lean manufacturing. PRIMEX. Aguadilla, PR. July 18, 2003
 - Short Course: Operation and Maintenance of the MicroCure 5100 Microwave System. Lambda Technologies. North Carolina, USA. May 28-31, 2001.
 - Short Course: ControlLogix. Rockwell Automation. Corvallis, OR. March 5-8, 2001
 - Short course: Project Management Live. Hewlett-Packard Puerto Rico, Ltd. Nov 30 & Dec 1, 2000
 - Short Course: Introduction to HACCP Principles for Professionals in the Food Service Industry. WM Food Consulting Service. Hospital La Concepción, San Germán, PR. March 14-17, 2000.
 - Seminar: Management of Multiple Priorities. Dun & Bradstreet Business Education Services. Mayaguez, PR.

(0.6 credit hrs.) September 21, 1999

- Seminar: Finance and Accounting for Nonfinancial Managers. March 11, 1999. Fred Pryor Seminars, San Juan, PR.

(6 hrs/0.6 credit
hrs.)

- Seminar: Técnicas de liderato para Supervisores Excepcionales. November 8, 1998. Dun & Bradstreet Business Education Services. San Juan, PR. (0.6 credit hrs)

- Conference: Nuevas Perspectivas Hacia el Bachillerato. May 20, 1998. Tercer Encuentro Regional de Educación y Pensamiento. Center for Professional Development, UPR - Mayagüez, PR.

- Seminar: Publication and Uso of Research Articles. March 24, 1998. Center for Professional Development, UPR - Mayagüez, PR. (2 hrs.)

- Seminar: How to Supervise People. March 16, 1998. Fred Pryor Seminars, San Juan PR. (6 hrs/0.6 credit hrs.)

- Seminar: Patent Law. November 20 & 21, 1997. Center for Hemispherical Cooperation in Research and Education in Engineering and Applied Science (CoHemis), UPR-Mayagüez, Mayagüez, PR. (12 hrs.)

- Seminar: Education at the Distance. October 23, 1997. Center for Professional Development, UPR-Mayagüez, Mayagüez, PR. (2 hrs.)

- Seminar: TQM for Teaching. October 8 & 21, 1997. Center for Professional Development, UPR-Mayagüez, Mayagüez, PR. (4 hrs.)

- Seminar: New professor orientation week. August 11 - 14, 1997. Center for Professional Enhancement, UPR-Mayagüez, Mayagüez, PR. (21 hrs.)

- Cont. Educ.: Inspection of boilers and pressure vessels. May 24 - July 19, 1997. College of Engineers and Land Surveyors of Puerto Rico, Rio Piedras, PR. (40 hrs/4 credit hrs.)

- Workshop: Proposal and grant writing. May 28 & 29, 1997. Research and Development Center, Office of the Chancellor, UPR-Mayagüez, Mayagüez, PR. (10 hrs.)

- Workshop: Classroom Assessment. February 13 & 25, 1997. College of Agricultural Sciences, UPR-Mayagüez, Mayagüez, PR. (4 hrs.)

- Workshop: The importance of syllabus preparation in the planning and evaluation of teaching. February 6, 1997. Center for Professional Enhancement, UPR-Mayagüez. (3 hrs.)

- Elaboración de pasta alimenticia a partir de mezcla de harina de corno de yautía (*Xanthosoma spp.*) del cultivar Nazareno y trigo. Brandon Rosero, Rosa N. Chávez-Jáuregui, Fernando Pérez, Ángel O. Custodio, Ángel Bosques- Vega. Acta de la Sociedad Puertorriqueña de Ciencias Agrícolas SOPCA. Oral, 16 Noviembre 2018, Aguadilla, Puerto Rico.

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- Brandon Rosero López, Rosa N. Chávez-Jáuregui, Ángel O. Custodio, Fernando Pérez Muñoz. Development of extruded snacks using cocoyam (*Xanthosoma spp.*) corm flour from the Nazareno cultivar. The 19th IUFOST – World Congress of Food Science and Technology. Mumbai, India on 23 – 27 October 2018.

- F. Perez. Modified Requirements for Qualified Facilities under FSMA. Food Industry Forum. San Juan, PR. Nov 7, 2018

- F. Perez. Valor Añadido y Conservación de Productos Farináceos. Reunión de Empresas de Farináceos. Juana Díaz, PR. May 31, 2018.

- F. Perez. Evaluating Hazards and Categorizing Risks. Food Industry Forum 2016. Sheraton Convention Center. San Juan, PR. Nov 17, 2016.
- F. Perez. Propiedades Funcionales de los Alimentos. PRChem 2012. Colegio de Químicos de Puerto Rico. Wyndham Rio Mar Beach Resort, Rio Grande, PR. Aug 2, 2012.
- F. Perez. Propiedades Funcionales de los Alimentos. Conferencia de Primavera. Colegio de Químicos de Puerto Rico. Parador Villa Parguera. Mar 24, 2012.
- L.E. Ruiz-Meneses y F. Pérez. 2011. Elaboración de Pan Fermentado a Partir de Harina de Yuca. Poster presentation at the First Food Industry Forum. San Juan, PR Nov 3, 2011.
- S. González-Lara, E Negrón de Bravo y F. Pérez. 2011. Evaluación de Cilantro de (*Coriandrum sativum* var. Híbrido Oregon) Cultivado en Sistemas Hidropónicos en la Isla. Poster presentation at the First Food Industry Forum. San Juan, PR Nov 3, 2011.
- A.M. Montero-Arce, F. Pérez, L.E. Orellana y J. Ortiz. 2011. Desarrollo de Formulación y Proceso de Elaboración de un Puré de Carambola (*Averrhoa carambola*). Poster presentation at the First Food Industry Forum. San Juan, PR Nov 3, 2011.
- M.J. Pérez-González, E. Negrón, F. Pérez y M.L. Plaza. Fermentación Natural de Gandul (*Cajanus cajan*): Influencia del Tiempo y Temperatura en la Eliminación de α -Galactósidos. Poster presentation at the First Food Industry Forum. San Juan, PR Nov 3, 2011.
- N. Muñoz-Rodríguez, F. Pérez, L. Orellana-Feliciano, C. Ríos-Velázquez y M. Aponte-Huertas. Extracción y Caracterización Parcial de Almidón a Partir de Tubérculos Para Elaboración de Láminas Comestibles. Poster presentation at the First Food Industry Forum. San Juan, PR Nov 3, 2011.
- N. Navas-Guzmán, L. Orellana-Feliciano, E. Negrón de Bravo y F. Pérez. Optimización y Determinación del Largo de Vida Útil de Mezcla a Base de Calabaza (*Cucurbita moschata*). Poster presentation at the First Food Industry Forum. San Juan, PR Nov 3, 2011.
- F. Pérez. The Sensory Evaluation Perspective of Product Development. Oral presentation at the First Food Industry Forum. San Juan, PR Nov 3, 2011.
- F. Perez. 2011. Retos y Necesidades en la Comercialización de Raíces y Tubérculos más allá del Mercado Fresco. Seminar at Expo-Congreso, the 2011 Annual Meeting of the Puerto Rico College of Engineers and Surveyors. Aug 25, 2011. San Juan, PR
- F. Perez. 2011. Emprendimiento en la Industria de Alimentos: Situación Actual y Perspectivas Futuras. Seminar. Puerto Rico College of Engineers and Surveyors. Jan 26, 2011. San Juan, PR
- M.T. Sarmiento, F. Pérez, E. Negrón and A. González. 2010. Shelf Life of Modified Atmosphere Packed Yam (*Dioscorea rotundata*). IFT Annual Meeting. Poster Number 233-13. July 17 – 20 Chicago, IL
- F. Pérez. Raíces y Tubérculos: Avances en Procesamiento. Reunión Anual de de la Empresa de Raíces y Tubérculos. Estación Experimental Agrícola. Corozal. May 7, 2010.
- F. Pérez, A. L. González and G. González. 2009. Educational Experiences in Agricultural Sciences: A Discovery Call to High School Students on the Options and Possibilities of the Field of Study. Annual SOPCA Meeting. Nov 2009.
- M. Alemany, L. Orellana, F. Pérez and E. Negrón. 2009. Effectiveness of Different Sanitizing Treatments on *Salmonella typhimorium* and Infiltration Probability in Hydroponically Grown Tomatoes During Washing Operations. IFT Annual International Meeting. June 6-9, 2009. Anaheim, CA, USA
- G. Charry, M. De Jesús-Echevarría, F. Pérez, J. A. Huertas and José A. Dumas. Beer Volatile Analysis: Validation of the Headspace Solid-Phase Microextraction (HS/SPME) Coupled to Gas Chromatography Mass Spectrometry (GC/MS/FID). Annual International IFT Meeting. Anaheim, CA, USA. June 6-9, 2009.
- G. Charry, M. De Jesús-Echevarría, F. Pérez, J. A. Huertas and José A. Dumas. Beer Volatile Analysis: Validation of the Headspace Solid-Phase Microextraction (HS/SPME) Coupled to Gas Chromatography Mass Spectrometry 10

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(GC/MS/FID). 32nd Senior Technical Meeting of the PR local ASC chapter. "Chemistry for Life". Nov 21, 2008.

- L. A. Florián-Algarín and F. Pérez-Muñoz. Caustic peeling of Cassava. Poster presented at the 2007 Sigma Xi Conference. April 26, 2007.
- C. J. Menéndez-López and F. Pérez-Muñoz. Formulation and Process Flow for the Elaboration of Tomato Jam (*Lycopersicon sculentum*). Poster presented at the 2007 Sigma Xi Conference. April 26, 2007.
- F. Perez-Munoz, H. Parés, A. Rodríguez, J. Pantoja. Whey Improved Silage. Presented at the 8th ISAAFPW, Des Moines, IA. Oct 9-11, 2000.
- Parés, Haymée M., Rodríguez, Abner A., Perez-Munoz, Fernando and Pantoja, José. Evaluación de Suero de Leche Hidratado y Fermentado sobre la Estabilidad Aeróbica de Hierba Pangola. Submitted to the XLVI Annual Meeting of the PCCMCA. Mayo 1-5, 2000. San Juan, PR.
- Parés, Haymée M., Rodríguez, Abner A., Perez-Munoz, Fernando and Pantoja, José. Estabilidad Aeróbica de Gramíneas Tropicales Nativas Ensiladas con Suero de Leche Hidratado. Submitted to the XLVI Annual Meeting of the PCCMCA. Mayo 1-5, 2000. San Juan, PR.
- Ramos-Torres, Brenda, F. Perez-Munoz, E. Díaz, A. González. Prevention of Cassava's Postharvest Blackening. Sigma Xi V Poster Night. April 28, 2000. UPR-Mayagüez.
- Parés, Haymée M., Rodríguez, Abner A., Perez-Munoz, Fernando and Pantoja, José. Changes in acidity and microbial populations of Pangola grass (*D. Decumbens*) silage treated with hydrated/fermented milk whey. 35th ACS Junior Technical Meeting. March 13, 2000. Río Piedras, Puerto Rico
- Parés, Haymée M., Rodríguez, Abner A., Perez-Munoz, Fernando and Pantoja, José. Características Fermentativas de Gramíneas Tropicales Ensiladas con Suero de Leche Hidratado. 1999 SOPCA Annual Meeting. Nov 18, 1999. Mayagüez, Puerto Rico
- Ramos-Torres, Brenda E. and Perez-Munoz, Fernando. Manejo Poscosecha en Yuca: Prevención del Ennegrecimiento. First Cassava Forum. November 3, 1999. Corozal, Puerto Rico.
- Perez-Munoz, Fernando and Shahabasi, Yoosef. Caribbean and Central American agricultural trends and their impact on the demand for farm machinery. Oral presentation at the 7th Annual Italian Farm Machinery Convention.
El Conquistador Resort & Country Club, Fajardo, Puerto Rico. Aug 27-30, 1999
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- Perez-Munoz, Fernando and Flores, Rolando A. Characterization of a soymilk spray drying system. ASAE Paper No. 956146. Poster presentation at the 1995 ASAE International Meeting, Chicago, IL.
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Fernando Pérez-
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- cGMP – 21 CFR 117 Subpart B. Mayagüez, PR. Oct 8 & 9, 2019. Organizer and Instructor.
- Agriculture in Hydroponic Systems. Mayagüez, PR. Jun 25 & 26, 2019. Instructor.
- Agriculture in Hydroponic Systems. Mayagüez, PR. Jun 11 & 12, 2019. Instructor.
- Implementing SQF System Course. Mayagüez, PR. Jun 10 & 11, 2019. Instructor.
- cGMP – 21 CFR 117 Subpart B. Mayagüez, PR. May 1 & 2, 2019. Organizer and Instructor.
- Traceability in the Food Industry. San Juan, PR, Mar 26, 2019. Organizer and Instructor
- Sanitary Transport of Food – 21 CFR 1 Subpart O. San Juan, PR. Mar 26, 2019. Organizer and Instructor
- cGMP – 21 CFR 117 Subpart B. Mayagüez, PR. Mar 20 & 21, 2019. Organizer and Instructor.
- Implementing SQF System Course. Mayagüez, PR. Mar 7 & 8, 2019. Instructor.
- cGMP – 21 CFR 117 Subpart B. Mayagüez, PR. Feb 25 & 26, 2019. Organizer and Instructor.
- cGMP – 21 CFR 117 Subpart B. San Juan, PR. Feb 14 & 15, 2019. Organizer and Instructor.
- cGMP – 21 CFR 117 Subpart B. Orocovis, PR. Jan 11 & 12, 2019. Organizer and Instructor.
- Better Process Control School. Mayaguez, PR. Dec 10-13, 2018. Organizer and Collaborating Instructor.
- Implementing SQF System Course. Mayagüez, PR. Nov 30 & 31, 2018. Instructor.
- cGMP – 21 CFR 117 Subpart B. Mayagüez, PR. Oct 25 & 26, 2018. Organizer and

Instructor.

- cGMP – 21 CFR 117 Subpart B. Mayagüez, PR. Sept 27 & 28, 2018. Organizer and Instructor.
- cGMP – 21 CFR 117 Subpart B. San Juan, PR. Sept 13 & 14, 2018. Organizer and Instructor.
- Cheese Manufacturing Workshop. Mayaguez, PR. June 21 & 22, 2018. Collaborating Instructor.
- cGMP – 21 CFR 117 Subpart B. Mayagüez, PR. June 13 & 14, 2018. Organizer and Instructor.
- Implementing SQF System Course. Mayagüez, PR. June 7 & 8, 2018. Instructor.
- cGMP – 21 CFR 117 Subpart B. Humacao, PR. May 24 & 25, 2018. Organizer and Instructor.
- Implementing SQF System Course. San Salvador, El Salvador. May 17 & 18, 2018. Instructor.
- cGMP – 21 CFR 117 Subpart B. Mayagüez, PR. May 8 & 9, 2018. Organizer and Instructor.
- cGMP – 21 CFR 117 Subpart B. San Juan, PR. April 26 & 27, 2018. Organizer and Instructor.
- Traceability in the Food Industry. San Juan, PR, Apr 6, 2018. Organizer and Instructor
- Sanitary Transport of Food – 21 CFR 1 Subpart O. San Juan, PR. Apr 6, 2018. Organizer and Instructor
- Traceability in the Food Industry. San Juan, PR, Feb 26, 2018. Organizer and Instructor
- Sanitary Transport of Food – 21 CFR 1 Subpart O. San Juan, PR. Feb 26, 2018. Organizer and Instructor
- cGMP – 21 CFR 117 Subpart B. Mayagüez, PR. January 25 & 26, 2018. Organizer and Instructor.
- Better Process Control School. San Salvador, El Salvador. June 20-23, 2017. Collaborating Instructor.
- Hazard Analysis and Critical Control Points (HACCP). Mayagüez, PR. March 29-31, 2017. Organizer and Collaborating Instructor.
- cGMP – 21 CFR 117 Subpart B. Mayagüez, PR. March 23 & 24, 2017. Organizer and Instructor.
- Better Process Control School. Mayaguez, PR. March 9-10 & 16-17, 2017. Organizer and Collaborating Instructor.
- Hazard Analysis and Critical Control Points (HACCP). Mayagüez, PR. October 26-28, 2016. Organizer and Collaborating Instructor.
- Better Process Control School. Mayaguez, PR. June 13-16, 2016. Organizer and Collaborating Instructor.
- GMP: Labeling & Standard Operating Procedures. Mayaguez, PR. February 26 & 27, 2015. Collaborating Instructor.
- Quality Management Systems for the Food Industry. Mayaguez, PR. November 15 & 16, 2012. Collaborating Instructor.
- Traceability in the Food Industry. Mayaguez, PR. November 1, 2012. Instructor
- GMP: Labeling & Standard Operating Procedures. Mayaguez, PR. October 11 & 12, 2012. Collaborating

Instructor.

- Better Process Control School. Mexico City, MX. July 24-27, 2012. Collaborating Instructor.
- Cheese Manufacturing Workshop. Mayaguez, PR. June 20 & 21, 2012. Collaborating Instructor.
- GMP: Labeling & Standard Operating Procedures. Mayaguez, PR. June 18 & 19, 2012. Collaborating Instructor.
- Better Process Control School. Mayaguez, PR. June 11-14, 2012. Collaborating Instructor.
- Implementing SQF 2000. Collaborating Instructor. Mayaguez. April 19 & 20, 2012.

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Fernando Pérez-
Muñoz

- Quality Management Systems for the Food Industry. Mayaguez, PR. February 9 & 10, 2012. Collaborating Instructor.
- Traceability in the Food Industry. Mayaguez, PR. January 26, 2012. Instructor
- GMP: Labeling & Standard Operating Procedures. Mayaguez, PR. November 17 & 18, 2011. Collaborating Instructor
- Implementing SQF 2000. Collaborating Instructor. Mayaguez. November 15 & 16, 2011.
- Implementing a Food Safety and Quality Management System. Introduction to Quality Management Systems. October 21, 2011. Collaborating instructor.
- MSCHE Evaluation Team Member to SUNY-Morrisville. October 2-5, 2011
- Better Process Control School. Goya Foods. Cataño, PR. May 23-26, 2011. Collaborating Instructor.
- IFT's Journal of Food Science manuscript reviewer. May 2011
- MSCHE Evaluation Team Member to SUNY-Cobleskill. March 27-30, 2011
- Implementing SQF 2000. Collaborating Instructor. Mayaguez. April 28 & 29, 2011.
- Quality Management Systems for the Food Industry. San Juan, PR. April 7 & 8, 2011. Collaborating Instructor.
- Traceability in the Food Industry. San Juan, PR. March 24, 2011. Instructor
- F. Perez. Emprendimiento en la Industria de Alimentos: Situación Actual y Perspectivas Futuras. Instituto de Ingenieros Químicos. Colegio de Ingenieros y Agrimensores de Puerto Rico. January 26, 2011. Speaker.
- GMP: Labeling & Standard Operating Procedures. Mayaguez, PR. October 7 & 8, 2010. Collaborating Instructor
- Implementing a Food Safety and Quality Management System. Introduction to Quality Management Systems. September 16, 2010. Collaborating instructor.
- Better Process Control School. Indulac. Río Piedras, PR. Aug 16-19, 2010. Collaborating Instructor.
- Traceability in the Food Industry. Mayaguez, PR. April 22, 2010. Instructor
- Quality Management Systems for the Food Industry. Mayaguez, PR. April 8 & 9, 2010. Collaborating Instructor.
- GMP: Labeling & Standard Operating Procedures for the Egg Industry. Mayaguez, PR. April 21 & 28, 2010. Collaborating Instructor
- GMP: Labeling & Standard Operating Procedures. Mayaguez, PR. March 25 & 26, 2010. Collaborating Instructor

- Implementing a Food Safety and Quality Management System. Introduction to Quality Management Systems. March 5, 2010. Collaborating instructor.
- Better Process Control School. Mayaguez, PR. Dec 14-17, 2009. Collaborating Instructor.
- 6th New Product Development Competition. Mayaguez, PR. Dec 8, 2009. Event Coordinator.
- Quality Management Systems for the Food Industry. Mayaguez, PR. Nov 5 & 6, 2009. Collaborating Instructor.
- Traceability in the Food Industry. Mayaguez, PR. Oct. 22, 2009. Instructor
- GMP: Labeling & Standard Operating Procedures. Mayaguez, PR. Oct 8 & 9, 2009. Collaborating Instructor
- Implementing a Food Safety and Quality Management System. Introduction to Quality Management Systems. Sept. 11, 2009. Collaborating instructor.
- Educational Experiences in Agricultural Sciences. Mayaguez, PR Jul 13-24, 2009. Coordinator.
- Better Processing Control School. Port of Spain, Trinidad. Jun 30-Jul 3, 2009. Collaborating instructor
- Traceability for the Food Industry. San Juan, PR. Jun 5, 2009. Instructor.
- Quality Management Systems for the Food Industry. Mayaguez, PR. May 7-8, 2009. Event coordinator.
- GMP: Standard Operating Procedures. Mayaguez, PR. Apr 16-17, 2009. Collaborating instructor.
- Better Processing Control School. Santo Domingo, Dominican Republic. Mar 17-20, 2009. Collaborating instructor
- HACCP: Metal Detectors. Mayaguez, PR. Feb 12, 2009. Collaborating instructor
- GMP & Postharvest Changes in Fruit and Vegetable Agro-industrial Operations. Mayagüez, PR. Dec 4-5, 2008. Collaborating instructor.
- 5th New Product Development Competition. Mayaguez, PR. Dec 2, 2008. Event Coordinator.
- Better Processing Control School. University of Nebraska at Lincoln. Aug 5-8, 2008. Collaborating instructor.
- USDA CARIPAC Project. Mayagüez, PR. July 7-10, 2008. Collaborating instructor
- Better Processing Control School. Mayagüez, PR. May 5-8, 2008. Collaborating instructor.
- Better Processing Control School. Port of Spain, Trinidad. Dec. 12-15, 2007. Collaborating instructor
- GMP: Standard Operating Procedures. Mayagüez, PR. Dec 7, 2007 Collaborating instructor.

- 2007 CAS Open House and 4th New Product Development Competition. Mayaguez, PR. November 27, 2007. Event Coordinator
- GMP: Standard Operating Procedures. Mayagüez, PR. May 4, 2007 Collaborating instructor.

- Better Processing Control School. Mayagüez, PR. June 14, 2007. Collaborating instructor.
- Better Processing Control School. Manta, Ecuador. Aug 2-4, 2006. Collaborating instructor.
- Better Processing Control School. Mayagüez, PR. June 5-8, 2006. Collaborating instructor.
- Better Processing Control School. Mayagüez, PR. Nov 27-30, 2000. Collaborating instructor.
- Better Processing Control School. Mayagüez, PR. May 11-15, 1998. Collaborating instructor.
- Better Processing Control School. Mayagüez, PR. Mar 9-13, 1998. Collaborating instructor.

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